



Set Menu

3 course + sides
95pp

Entree choice of

Skull Island Tiger Prawns, *hickory smoked*
XO butter | kohlrabi | lardo

Heirloom Beetroot, *tarte*
fromage blanc | pickled walnuts | truffle honey

Beef Tartare, *grass fed black Angus*
egg yolk | bone marrow | crinkle cut crisps

Main Course choice of

Aquna Murray Cod, *butter poached*
pickled mussels | zucchini blossoms | caviar sauce

Sunday Roast Chook, *'white & dark meat'*
bell peppers filled with bacon & sage | smoked chicken gravy

'Little Joe' beef fillet, *'steak dianne'*
young garlic puree | Yarra Valley mushrooms | grape leaf salsa

Sides

Hasselback Potatoes
creme fraiche | salt bush

&

Farmer's Market Salad
chives | blackberry vinaigrette

Cheese & Dessert choice of

Chocolate Profiteroles
chocolate choux | vanilla ice cream | chocolate sauce

Mandarin Splice
Earl Grey cream | mandarin granita | vanilla cake

Prom Country Cheese Shepard's Whey, *'farmhouse brie'*
filled with pistachio praline | aromatic foraged herbs | cocoa wafers

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.